
ENTRADAS FRIAS

*CEVICHE DE CHAMPIÑONES • 16 Mushrooms, Palmito & Apple Ceviche	*TARTARA DE BETABEL • Beet, 16 Avocado, Mango Yolk, Lemon-mint Vinaigrette
CEVICHE DE HALIBUT • Halibut 19 Marinated In Lime	TARTARA DE ATUN • Ahi Tuna 28 Tartar
TOSTADAS DE ATUN • Ahi Tuna 24 Tostadas	TAPAS DE JAMON IBERICO • 20 Spanish Jamon Iberico Toast
CARPACCIO DE RES • Fine Sliced 18 Beef Tenderloin, Capers And Parmigiano Reggiano Cheese	BURRATA CON JAMON IBERICO 20 • Burrata Cheese, Jamon Iberico And Pesto
OSTIONES NATURALES • Blue 30 Point Oysters	FUENTE DE MARISCOS • MKT Shrimps, Oysters, Lobster, Halibut Ceviche

ENTRADAS CALIENTES

TACOS DE CAMARON • Shrimp 20 And Provolone Cheese	PETITES DE LANGOSTA • Filo 22 Dough Bundles Stuffed With Lobster
TACOS DE FILETE DE RES • Beef 24 Tenderloin	PULPO A LA PARRILLA • Grilled 30 Octopus
TACOS DE CHAMORRO DE 20 CERDO • Pork Shank Tacos	OSTIONES ROCKEFELLER • 20 Oysters Rockefeller

SOPAS Y ENSALADAS

SOPA DE CALABAZA 10 ROSTIZADA • Roasted Butternut Squash Soup	ENSALADA DE CAMARON Y 19 PALMITO • Shrimp And Hearts Of Palm Salad, Basil, Peppers And Honey Mustard Vinaigrette
SOPA DE COLIFLOR Y CROSTINI 10 • Creamy Cauliflower Soup	ENSALADA CON QUESO BRIE • 19 Crispy Brie Cheese, Lettuce, Spinach, Honey Vinaigrette
*COLIFLOR AL HORNO • Pan 14 Seared Cauliflower, Turmeric Dust, Peas And Coconut Curry	

* VEGETARIAN PLATE



MARISCOS Y PESCADOS

CAMARONES AL CHIPOTLE • Sautéed Shrimp On A Creamy Chipotle Sauce	38	VIEIRAS A LA PLANCHA • Seared Sea Scallops, Caramelized Onions And White Wine Sauce	38
FILETE DE HUACHINANGO A LA PLANCHA • Pan Seared Red Snapper Fillet, Choice Of Sauce: Chile Piquin Or Garlic	44	LANGOSTINO AL MOJO DE AJO • Grilled Head On Tiger Prawn With Garlic	50
MERLUZA AL AZAFRAN • Chilean Sea Bass On A Saffron Sauce	44	HUACHINANGO AL CURRY Y COCO • Red Snapper Coconut Curry	44
SALMON A LA PARRILLA • Grilled Salmon, Vegetables Teppanyaki And Almond Meuniere	36	SALMON MONTPELLIER • Grilled Salmon On A Spinach & Bacon Sauce	36
MERLUZA NEGRA AL HORNO • Baked Chilean Sea Bass Marinated in Miso And Sake	44	ATUN CON COSTRA DE PIMIENTA • Spicy Grilled Ahi Tuna, Lettuce, Puffed Rice, Shiitake	40

AVES Y CARNES

DOBLADITAS DE PATO EN MOLE POBLANO • Duck In Mole Sauce	36	PATO EN MOLE ROSA • Duck Breast In Pink Mole	36
PATO AL TAMARINDO • Grilled Duck Breast With Tamarindo And Merlot Reduction	36	CHULETA DE CERDO AL BOURBON • Bourbon Glazed Pork Chop Served With Asparagus	38
CHAMORRO DE CERDO KUROBUTA • Braised Kurobuta Pork Shank	38	MAR Y TIERRA CON ADOBO DE CHILE GUAJILLO • Beef Tenderloin And Shrimp With Adobo Sauce	54
FILETE DE RES MADEIRA • Beef Tenderloin With Mushrooms And Madeira Wine Sauce	52	FILETE LADRILLO • Beef Tenderloin, Chile Piquin Sauce	52
CHULETILLAS DE CORDERO • Herbed Panko Crusted New Zealand Lamb Chops	44	CHULETA DE TERNERA CON COSTRA DE CAFÉ Y COCOA • Coffee And Cocoa Rub Organic Le Quebécois Veal Chop	48
TRIO DE MEDALLONES • Beef Tenderloin Medallions With Three Different Sauces	52	MILANESA DE TERNERA CANADIENSE • Canadian Veal Chop Milanesa Served With Salad or Steak Fries	48
RIBEYE WAGYU • Served With Truffle Fries	70		

